

May 2017

MOZZARELLA COMPANY NEWS



Cheese of the Month Burrata

We make two styles of Burrata

Our original Burrata is made in the style of Burrino. It is a fresh Italian-style cow's milk cheese made by completely encasing a soft, creamy lump of sweet cream butter with soft, fresh mozzarella, and it weighs 8 oz. Its name comes from its buttery center: *burro* means *butter* in Italian. **Our Burrata con Crema** is a small 2-ounce ball of mozzarella that is filled with crème fraiche. We developed this cheese last year for Stephan Pyles to serve on a big slice of tomato. When cut open, the crème fraiche oozes out and onto the tomato. Both are rich, decadent and seductive cheeses. Both are delicious paired with fresh tomatoes, fragrant basil and a generous drizzle of extra- virgin olive oil.

To make our Burrata con Crema, we begin by pasteurizing and then coagulating farm-fresh cow's milk. Once the cheese matures, we pour hot water over the curds and stretch them to become mozzarella. Then we hand-form the fresh mozzarella around one-ounce portions of crème fraiche. The little 2-ounce balls are packed in unsalted governing liquid. When cut open the thick cream in the center oozes out of the center of the burrata. The flavor is fresh and creamy. It is best when served at room temperature.

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

May 20
HerbFest
Fort Worth

June 25-27
Fancy Food Show
New York

Recipe of the Month Fettucine with Asparagus, Tomatoes and Burrata

- 1 pound thin asparagus stalks
- 1 pint grape-sized tomatoes or cherry tomatoes.
- 4 tablespoons melted butter, divided use
- 1 tablespoons salt
- 1 pound fresh fettucine
- Salt and freshly ground black pepper to taste
- ½ pound Burrata, cut into ½-inch cubes
- 2 teaspoons fresh thyme leaves

Remove the tough outer skin off the asparagus stalks using a vegetable peeler. Cut the stalks into pieces about 1½ inches in length. Cut the grape-sized tomatoes in half horizontally, or if using cherry tomatoes, cut them into quarters.

Pour 2 tablespoons of the butter into a large skillet and place over medium-high heat. When the butter sizzles, add the asparagus stalk pieces and sauté until crisp and *al dente*. Add the asparagus tips and stir briefly. Remove from the heat and set aside.

Fill the serving dish with hot water to heat it. Once heated, drain and dry the dish. In the meantime, bring 4 quarts of water to a rolling boil in a large stockpot. Add the salt and then the fettucine. Stir to prevent the pasta from sticking together. Allow the pasta to boil until cooked *al dente*, according to package directions. Remove the stockpot from the heat and pour the pasta and water into a colander that has been placed in the sink. Once drained, shake the colander and then pour the pasta into the heated serving bowl. Drizzle the remaining 2 tablespoons of butter over the pasta, add the sautéed asparagus with its oil and the raw tomatoes and toss well. Season to taste with salt and pepper. Add the Burrata and toss to distribute the cheese throughout the pasta. Be careful to keep the pieces of cheese separated so that they do not clump together. The heat of the pasta will melt the cheese as it is distributed throughout the cheese.

To serve, pour the pasta into the heated serving dish, sprinkle the thyme over the pasta and serve immediately.

Serves 8.

Recipe adapted from *Cheese, Glorious Cheese!* by Paula Lambert, copyright 2007

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Mozzarella Company

Wine & Cheese
Pairing Class
May 18
Beer & Cheese
in the Fall

**MOZZCO
CHEESEMAKING
CLASSES**

May 13, May 27, June 17

Viaggi Dates for Tuscany in 2018

24 April – 1 May 2018

5 – 12 May 2018

29 Sept – 6 October 2018

10 – 17 October 2018